

I CLAIM:

5 SUBA, > 1. Method of adding a cereal feed ingredient to a liquid hydrolysate, adjusting the pH and temperature of the mixture of said cereal feed ingredient and said liquid hydrolysate in accordance with the optimal enzymatic activity using a predetermined enzyme, adding said predetermined enzyme to said mixture, maintaining said enzymatic activity within said mixture for a predetermined time period under said adjusted pH and temperature conditions to obtain a release of phosphorous from said cereal feed ingredient, stabilising said mixture to prevent bacteria formation and preserving said stabilised mixture as a feed ingredient.

10 A com 2. Method as in claim 1 wherein said mixture is acid stabilised.

15 3. Method as in claim 1 wherein said mixture is stabilised by drying.

4. Method as in claim 1 wherein said stabilised mixture is dried.

5. Method as in claim 3 wherein said mixture is dried by codrying onto a further feed ingredient.

6. Method as in claim 4 wherein said mixture is dried by codrying onto a further feed ingredient.

5 7. Method as in claim 1 wherein said cereal feed ingredient is canola meal, sorghum, soybean meal, triticales, barley, peas, oats, wheat and/or rye.

8. Method as in claim 1 wherein said enzyme is a commercially available enzyme.

10 9. Method as in claim 8 wherein said commercially available enzyme is a phytase.

10. Method as in claim 1 wherein said enzyme is a phytase, said pH is adjusted between 5-5.5 and said temperature is adjusted between 50-55 deg.C.

15 11. Method as in claim 10 wherein said predetermined period is between thirty(30) minutes and six(6) hours.

12. Method as in claim 1 wherein said enzyme is one or a combination of phytases, hemicellulases, cellulases, xylanases, glucanases, amylases, proteases and/or other fiber degrading enzymes.

5 13. Method according to claim 1 wherein said cereal feed ingredient is one or a combination of canola meal, triticale, rye, sorghum, barley, oats or wheat, said liquid hydrolysate is a fish or krill based hydrolysate, said predetermined enzyme is a phytase, said pH is adjusted to
10 between 5 and 5.5, said temperature is adjusted between 50 and 55 deg.C. and said predetermined time period for maintaining said enzymatic activity is between thirty(30) minutes and six(6) hours.

15 14. Method according to claim 1 wherein said cereal feed ingredient is one or a combination of canola meal, rye, barley, wheat, sorghum, triticale, oats, or feather meal, said liquid hydrolysate is a fish or krill based hydrolysate and said enzyme is one of a combination of hemicellulases, cellulases, xylanases, glucanases, amylases, proteases or a
20 further fiber degrading enzyme.

15. Product produced by any one of the methods of
claims 1-14.

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FOR THE "PATENT"